

IDS 2935: The Economics of Eating

Quest 2

I. General Information

Class Meetings

- Fall 2024
- Monday, Wednesday, Friday Period 9 (4:05 PM - 4:55 PM)
- Larsen Hall 0310
- Final Exam: 12/11/2024 @ 5:30 PM - 7:30 PM
- Default Due Time: Thursday at 11:59 PM, unless specified otherwise.

Instructor

- Dr. Lijun (Angelia) Chen, Assistant Professor, Food and Resource Economics Department
- Office Location: 1103 McCarty Hall B
- Student Hours: Friday at 10 AM – 11 AM or by appointment ([LINK](#))
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Teaching Assistant

Role	Name	Email	Office Hours
Graduate TA	Faith Aiya	faith.aiya@ufl.edu	TBD
Undergraduate TA	Kate Smith	k.smith4@ufl.edu	
Undergraduate TA	Nitya Kodali	nitya.kodali@ufl.edu	
Undergraduate TA	Luke Davis	l.davis1@ufl.edu	

Communication

Feel free to set up an appointment to see me through **Bookings** ([LINK](#)). Any issues that require action **MUST** be handled by email so that there is a written record of need. If you email me, please use lijunchen@ufl.edu (**do NOT use Canvas email**) and make sure to include **IDS2935** in the subject line. Please allow me 24-48 hours to respond to your email during weekdays; typically, I respond much sooner.

Students are expected to maintain a high standard of professionalism in all course-related interactions and communications. This includes using proper email etiquette with clear subject lines, formal tone, and appropriate salutations; communicating with clarity and conciseness; and using respectful and courteous language.

Course Description

We all eat. *But why do we eat the way we do?*

The relationship between consumers with differing preferences and diverse food systems surrounding us has only been complicating, resulting in wicked problems about eating on an **international** scope. *Therefore, the need to better understand the contemporary way of eating, evaluate its economic viability and sustainability, and make informed decisions is pressing.*

How can malnutrition and obesity coexist in the same population? Why does promoting organic farming relate to economic crises in the developing world (e.g., Sri Lanka)? Why do people in rich countries eat more vegetarian foods? How has the COVID-19 pandemic changed the way of eating in different countries? Why do people hold franken-fears about genetic modification and editing technologies while these technologies have well-documented benefits?

This course is designed to stimulate students from a variety of backgrounds to think creatively and critically about these wicked problems **through the lens of economics, supported by cross-disciplinary perspectives, including marketing, nutritional sciences, public health, neuroscience, and agribusiness.** This process establishes an **understanding** of the market forces influencing the decisions of producers and consumers involved in the production, transformation, and distribution of foods in a **cross-national** context. Creative but practical problem-solving skills are developed. These skills emphasize **critical thinking**, appreciation of epistemological diversity, effective scientific **communication**, and meaningful **reflection** on connecting personal and professional development with the macro-environment.

Quest and General Education Credit

- Quest 2
- Social & Behavioral Sciences
- International (N)

This course accomplishes the [Quest](#) and [General Education](#) objectives of the subject areas listed above. A minimum grade of C is required for Quest and General Education credit. Courses intended to satisfy Quest and General Education requirements cannot be taken S-U.

Required Readings and Works

Materials and Supplies Fees: n/a

Required Reading:

Required readings, including articles and videos, will be made available on Perusall and can be accessed through the course Canvas page.

Recommended Reading:

Lusk, J. L. 2013. *The Food Police: A Well-Fed Manifesto about the Politics of Your Plate.* Crown Forum.

Finn, S. M. 2017. *Discriminating taste: How class anxiety created the American food revolution.* Rutgers University Press.

Davis, G. C. and Serrano, E. L. *Food and Nutrition Economics: Fundamentals for Health Sciences (Food and Public Health).* Oxford University Press.

Required Software:

1. **E-learning – Course Website Hosted by Canvas.** E-learning can be accessed via <http://elearning.ufl.edu> using your Gatorlink username and password. If you are having difficulties accessing E-learning, please contact the UF Computing Help Desk by calling (352)-392-HELP or email helpdesk@ufl.edu. This will be where you submit some of your work and where I will post grades on a regular basis.
2. **Plectica – Web-based Visual Mapping Tool (Free).** The Cabrera Research Lab at Cornell University provides Plectica as a free, online mind mapping app. Students will be expected to sign up for a Plectica

Account (<https://www.plectica.com/>) to access the software website via the internet. This will be used for course projects.

3. **Canva – App- or Web-based Infographic Maker (Free).** Canva is a free infographic designing tool. Students will be expected to sign up for a Canva Account (<https://www.canva.com/>) to access the website or app via the internet. This will be used for course projects.
4. **iClicker – App- or Web-based polling platform (Free).** A join link or code will be provided on the course website.

II. Graded Work

Description of Graded Work

Grade Composition

Graded Activity	Point	Weight
Participation (16)	80	8%
Reading and Quizzes (9)	100	11%
Topic Application Assignment (1)	100	11%
Discussions (8)	80	8%
Reflections (2)	100	11%
Country Report (3 parts + final poster presentation)	250	26%
Experiential Learning Activities (4)	240	25%
Total	950	100%

Participation (80 points)

Participation in class will be graded based on a student’s engagement in group and/or whole class activities. Students will arrive to class prepared to discuss the readings and contribute to the learning environment. Students’ participation will be assessed through tools such as iClicker, in-class worksheets, and exit tickets, following the rubric below.

5 Points	4-3 Points	2-1 Points	0 Points
Excellent	Good	Insufficient	Unsatisfactory
You come to class fully prepared to discuss the materials. Your comments are relevant and reflect a thoughtful engagement in the materials. You communicate respectfully and within a reasonable time frame.	You are almost fully prepared to discuss the materials, but your comments do not include references to the materials.	You are not contributing to the discussion or referencing the materials.	You have an unexcused absence from the class meeting.

Reading and Reading Quizzes (100 points)

Ten reading and reading quiz combo will be given throughout the semester to: (1) assess reading comprehension, (2) review core concepts, and (3) help prepare students for excellent participation in class

activities and discussions. These reading and reading quiz combos, each worth 10 points, will be conducted via the Perusall platform and Canvas quizzes.

Topic Application Assignment (100 points) and Discussions (80 points)

Each class member will be assigned a topic for which they are responsible for analyzing a real-world application. These class members will be referred to as Topic Leaders. This implies that each topic will have seven or eight Topic Leaders assigned to it. These Topic Leaders will engage in the analysis of the application, creation of a presentation (20 points), composition of a one-page paper (50 points), and presentation to the class (30 points).

Each topic will conclude with a discussion session guided by Topic Leaders' presentations and a set of discussion questions. The discussion session includes two components: group-based discussion and class-based discussion. Each discussion session carries a value of 10 points, evaluated by a group-based exit ticket or individual-based one-minute essay. Further information about the Topic Application Assignment and Discussions will be provided on Canvas.

Reflections (100 points)

Reflections on the readings, class discussions, and lecture contents will be collected at the mid-point and the end of the semester. Students' reflection will consist of three components: (1) what they remember and understand via the approach of concept mapping, (2) describe the learning experience and how they can apply, analyze, and evaluate what they've learned, (3) articulate how their learning can improve their future actions in both professional and personal development. The first component will be mapped out using Plectica (20 points). The second and third components will be a half-page written component (30 points). Each reflection is worth 50 points. A rubric will be provided on eLearning for each reflection.

Country Report (250 points)

Each student will select a different country to focus on and write a report about food consumption, trends, and issues in this country. You will turn in a written report including four parts (50 points each), due at different times. The final presentation is in the form of a magazine-spread style infographic (30 points). The final presentation (20 points) will be scheduled in the 16th week. You are expected to exercise effective communication and present your country report to 10-15 different students' peers. Participating in grading and commenting on your peers' presentations is worth 20 points.

Country Report Part 1: Dietary Recommendations and Food Budget in the Country of Your Choice (1 page, 50 points, due upon completion of Module 1)

Country Report Part 2: Food Labeling Regulation and Advertising in the Country of Your Choice (1 page, 50 points, due upon completion of Module 2)

Country Report Part 3: The State and Trend of Food and Nutrition Insecurity in the Country of Your Choice (1 page, 50 points, due upon completion of Module 3)

Final Poster Presentation (100 points): Create and present a poster (50 points) to effectively communicate your country report to the instructor and peers within a 3-minute time limit. The poster should include: (1) Key findings from the three previous Country Reports, and (2) Insights on alternative foods and sustainability trends in your chosen country. See [Poster Presentations](#) and [Guidelines](#) as a reference for the presentation skills.

The live poster session has two components: (1) Active participation (30 points): Bring and present your poster to at least 3 peers and engage in meaningful discussions about your findings. (2) Peer review (20 points): Observe at least 4 peers' presentations and provide thoughtful and constructive feedback. Detailed rubrics for both the poster design and oral presentation will be available on Canvas.

Experiential Learning Activities (ELAs, 240 points)

ELA #1: Consumer Food Knowledge Assessment (30 points)

Students will take a Consumer Food Knowledge Assessment at the beginning of the semester. This assessment is graded on **completion** (15 point), not correctness. The correctness will be made available to students after the second assessment is due. Additionally, a half-page written reflection on the assessment (15 point).

ELA #2: Food MythBusters (80 points)

Each student will choose a popular belief about nutrition, or diet, or food label to research and present in the form of an infographic (30 points) and 3 to 5 minute video busting the myth based on the infographic (30 points). We will spend some lecture time introducing a variety of these beliefs. Some examples students might choose to investigate include:

Artificial sweeteners cause cancer. MSG is bad for you. Honey or Agave nectar are healthier than regular sugar. Fast food is unhealthy. Low-fat dairy is healthier than full-fat dairy. Low-carb diets are best for weight loss. Organic food is more nutritious. Low-carb diets are dangerous fad diets. The gluten-free diet is healthy and for everyone. The best way to lose weight is to just eat less.

In the infographics and video, you will:

- (1) Identify the relevant food myth you have found on social media platforms. This will help you see how information about food is conveyed through social media, from those who spread food myths to scientists and journalists who are trying to bust health myths.
- (2) Investigate. What kind of evidence is available for these claims? Does anyone disagree with this belief—who and on what basis? Can you tell if it's true or false and why?
- (3) Offer an explanation. Examine why the myth exists (and persists), the scientific evidence refuting the myth, and then present possible ways to help spread myth-busting information to the general public.

Each student is encouraged to review all their peers' MythBusters videos and is required to grade (students will use the rubric tool in eLearning to grade their peers) and comment on 4 videos (randomly assigned) to score for participation (20 points). Rubrics for the infographic and presentation will be provided on Canvas.

ELA #3: Food Label Quest (80 points)

This activity requires students to visit at least three different store formats to explore and document food labels and claims. Students will log 8 food products with unique labels or claims, take photos, and compare prices. The assignment includes an Excel log of observations (40 points) and a 1-2 page research and reflection paper (40 points) discussing findings, researching specific labels, and reflecting on the economic and policy implications of food labeling practices.

ELA #4: Budget Meal Planning (50 points)

Students will be randomly assigned a budget (\$5-\$20) to plan and develop a complete, nutritionally balanced meal. The activity includes researching ingredient prices, creating a detailed recipe, performing a nutritional analysis, and writing a reflection on the experience. Students will submit an itemized shopping list, recipe, nutritional breakdown, and a one-page reflection. Additionally, all students should prepare a brief presentation, as 10 randomly selected individuals will present their meal plans in class (presentation is required but not separately graded). Grading is distributed across meal planning (15 points), shopping and recipe development (15 points), nutritional analysis (10 points), and reflection (10 points).

Grading Scale

For information on how UF assigns grade points, visit: <https://catalog.ufl.edu/UGRD/academic-regulations/grades-grading-policies/>

A	94 – 100%		C	74 – 76.9%
A-	90 – 93.9%		C-	70 – 73.9%
B+	87 – 89.9%		D+	67 – 69.9%
B	84 – 86.9%		D	64 – 66.9%
B-	80 – 83.9%		D-	60 – 63.9%
C+	77 – 79.9%		E	< 60

III. Annotated Weekly Schedule

Week	Topics, Homework, and Assignments
Module 1: The dynamics of food consumption	
Weeks 1 & 2	<ol style="list-style-type: none"> Topic 1: <u>Evolution of food systems and culinary traditions: Unfolding pathways across diverse economies.</u> Summary: Acknowledging the societal and historical values of food is the foundational incentive for students to learn to identify and analyze economic problems in the food sector. The first week will focus on how food facilitates connections among cultures and how food culture evolves with economic development in different countries. <ul style="list-style-type: none"> Ice-breaker activities Introduction and course orientation Linkages between food, culture, history, and economics A brief history of food progressivism Required Readings: <ul style="list-style-type: none"> <i>Will be provided on Perusall.</i> Optional Readings: <ul style="list-style-type: none"> Brown (2019). The Hidden Significance of What We Eat [6 pages in print]. McDonald (2015). How Food Helped Shape History [4 pages in print]. Wilkins (2004). Eating Right Here: Moving from Consumer to Food Citizen [4 pages]. Assignment: <ul style="list-style-type: none"> Reading Quiz #1. Experiential Learning Activity #1 Pre-class Consumer Food Knowledge Assessment. Topic Application Assignment and Discussion Session for Topic 1.
Weeks 3 & 4	<ol style="list-style-type: none"> Topic 2: <u>Unveiling health-conscious and budget-constrained eating: How?</u> Summary: A healthy diet can help individuals achieve and maintain good health and reduce their risk of chronic disease throughout all stages of life. Countless foods and beverages are available for purchase, and these range in nutrient density and price. Built on perspectives from economics and nutritional sciences, this week will cover the concepts of energy balance,

Week	Topics, Homework, and Assignments
	<p>nutrients, and food groups and challenge students to examine a healthy diet under a specific budget.</p> <ul style="list-style-type: none"> ○ Overview of nutrients and food groups ○ Dietary Guidelines for Americans and MyPlate ○ Basic concepts of energy balance ○ USDA food plans: Cost of food ○ Food-at-home and food-away-from-home consumption ○ The significance of the Thrifty Food Plan to nutrition security ○ Examples of economic terms discussed: calorie per dollar, nutrients per dollar, energy cost, transaction cost, price elasticity of demand, budget constraints <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ Dietary Guidelines for Americans 2020-2025, pp. 1-14 [14 pages]. ○ World Health Organization (2020). Fact Sheets of Healthy diet [3 pages in print]. ○ <i>Will be provided on Perusall.</i> <p>4. Assignment:</p> <ul style="list-style-type: none"> ○ Reading Quiz #2. ○ Start working on Experiential Learning Activity #2. ○ Topic Application Assignment and Discussion Session for Topic 2.
Weeks 5 & 6	<p>1. Topic 3: <u>Global food exploration: What, where, and how much?</u></p> <p>2. Summary: Do we spend more in grocery stores or restaurants? Does where we shop decide what we eat? Starting with a guest lecture given by a neuroscientist, this week will discuss trends in eating in contemporary American society and elaborate on how socioeconomic status relates to the emergence of these trends.</p> <ul style="list-style-type: none"> ○ Food and dopamine (Guest lecture by Dr. Sharonda Harris, College of Medicine) ○ Market basket ○ Grocery shopping behaviors ○ Trends in eating out, ordering for takeout/delivery ○ Changing landscape of the food retailing sector ○ Examples of economic terms discussed: opportunity cost, constraints, tradeoffs, market structure, market power, law of supply and demand <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ <i>Will be provided on Perusall.</i> <p>4. Optional Readings:</p> <ul style="list-style-type: none"> ○ Saksena et al. (2018). America’s Eating Habits: Food Away From Home Report Summary [2 pages]. ○ Stewart et al. (2016). The Cost of Satisfying Fruit and Vegetable Recommendations in the Dietary Guidelines [17 pages]. ○ Onwezen et al. (2012). A Cross-national Consumer Segmentation Based on Food Benefits: The Link with Consumption Situations and Food Perceptions [10 pages]. <p>5. Assignment:</p> <ul style="list-style-type: none"> ○ Reading Quiz #3. ○ Experiential Learning Activity #2 Observational Report. ○ Topic Application Assignment and Discussion Session for Topic 3.
Module 2: The economics of why we eat the way we do	
Weeks 6 & 7	<p>1. Topic 4: <u>Decoding dietary preferences: What shapes our food choices and eating habits?</u></p>

Week	Topics, Homework, and Assignments
	<p>2. Summary: Using concepts in economics, marketing, and psychology, this week will discuss why consumers make food decisions differently and how economic, social, marketing, situational, and psychological factors jointly portray our food-related behavioral patterns.</p> <ul style="list-style-type: none"> ○ Economics of individual decision-making ○ Maslow’s hierarchy of needs and consumer behavior ○ Consumer willingness to pay for value-added foods ○ Theory of Planned Behavior and Theory of Reasoned Action ○ Examples of economic terms discussed: consumer behavior, heterogeneous preferences, utility maximization, Lancaster’s characteristics model <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ <i>Will be provided on Perusall.</i> <p>4. Optional Readings:</p> <ul style="list-style-type: none"> ○ Unnevehr et al. (2010). Food and Consumer Economics [16 pages]. <p>5. Assignment:</p> <ul style="list-style-type: none"> ○ Reading Quiz #4. ○ Country Report Part 1: Definition of Healthy Eating and Dietary Recommendations in the Country of Your Choice. <ul style="list-style-type: none"> • Resource: FAO- Food-based dietary guidelines ○ Start working on Experiential Learning Activity #3. ○ Topic Application Assignment and Discussion Session for Topic 4.
Weeks 7 & 8	<p>1. Topic 5: <u>Economic realities of organic and local farming: A panacea or challenge?</u></p> <p>2. Summary: Using organic food as an example, this week will deepen the understanding of how food labeling affects consumer behavior and industry practices as well as the associated economic outcomes.</p> <ul style="list-style-type: none"> ○ Definition, standards, and market penetration of organic foods in different countries ○ The effect of consumer trust on using credence attributes ○ The case of organic farming in Sri Lanka ○ Value chain analysis ○ Examples of economic terms discussed: trust, halo effect, spillover effect, willingness-to-pay, market segmentation <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ <i>Will be provided on Perusall.</i> ○ Norhaus and Shah (2022). In Sri Lanka, Organic Farming Went Catastrophically Wrong [website, 6 pages in print]. <p>4. Optional Readings:</p> <ul style="list-style-type: none"> ○ Figezky and Kariyawasam (2022). Why We Cannot Blame the Sri Lankan Crisis on Organic Farming [website, 7 pages in print]. <p>5. Assignment:</p> <ul style="list-style-type: none"> ○ Reading Quiz #5. ○ Topic Application Assignment and Discussion Session for Topic 5.
Weeks 9 &10	<p>1. Topic 6: <u>Adapting to global challenges: How do food-related behaviors shift?</u></p> <p>2. Summary: This week will address the economic disruptions the COVID-19 pandemic imposed on the food sector and how consumers’ food-related behaviors have changed as a result.</p> <ul style="list-style-type: none"> ○ New market equilibrium under disrupted supply and fluctuating budget ○ The rise of ghost kitchens and home kitchens

Week	Topics, Homework, and Assignments
	<ul style="list-style-type: none"> ○ E-commerce expansion in the food sector ○ Examples of economic terms discussed: inflation, trade disruption, food supply chain disruptions, price sensitivity, economic stimulus <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ Pak et al. (2020). Economic Consequences of the COVID-19 Outbreak: The Need for Epidemic Preparedness [4 pages]. ○ Chen and House (2022). The Rise of the Ghosts – The Impact of the Pandemic on Food Purchases [10 pages]. ○ Chenarides et al. (2021). Food Consumption Behavior during the COVID-19 Pandemic, pp. 66-67 and 45-46, [4 pages]. ○ <i>Will be provided on Perusall.</i> <p>4. Assignment:</p> <ul style="list-style-type: none"> ○ Reading Quiz #6 ○ Experiential Learning Activity #3. ○ Reflection #2. ○ Topic Application Assignment and Discussion Session for Topic 6.
Module 3: The economics of having too much and too little	
Weeks 10 & 11	<p>1. Topic 7: <u>Food and nutrition insecurity: Why the disparity among nations?</u></p> <p>2. Summary: This week will foster an in-depth understanding of food insecurity and nutrition insecurity and the associated disparities in the world from four perspectives: affordability, availability, quality and safety, and sustainability and adaptation.</p> <ul style="list-style-type: none"> ○ Measurements of food insecurity at the national and household levels ○ Trade liberalization and food security ○ United Nations Sustainable Development Goals ○ Risk factors of food and nutrition insecurity ○ Examples of economic terms discussed: food poverty, trade liberalization, food environment <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ FAO (2022). The State of Food Security and Nutrition in the World 2022 -Key Messages and Executive Summary [10 pages]. ○ Smith and Meade (2019). Who are the World’s Food Insecure? Identifying the Risk Factors of Food Insecurity Around the World [10 pages in print]. ○ <i>Will be provided on Perusall.</i> <p>4. Assignment:</p> <ul style="list-style-type: none"> ○ Reading Quiz #7. ○ Country Report Part #2. ○ Topic Application Assignment and Discussion Session for Topic 7.
Weeks 12 & 13	<p>1. Topic 8: <u>The paradox of plenty and scarcity: coexisting malnutrition and obesity?</u></p> <p>2. Summary: The double burden of malnutrition is the coexistence of overnutrition (overweight and obesity) alongside undernutrition (stunting and wasting), at all levels of the population. This week will address the obesity paradox in the same population using perspectives from multiple disciplines: economics, nutritional sciences, and public health.</p> <ul style="list-style-type: none"> ○ Examples of economic terms discussed: income disparity, food availability, socioeconomic status <p>3. Required Readings:</p>

Week	Topics, Homework, and Assignments
	<ul style="list-style-type: none"> ○ Tanumihardjo et al. (2007). Poverty, Obesity, and Malnutrition: An International Perspective Recognizing the Paradox [6 pages]. ○ Monsivais and Drewnowski (2007). The Rising Cost of Low-Energy-Density Foods [5 pages]. ○ Carlson and Frazão (2012). Are Healthy Foods Really More Expensive? It Depends on How You Measure the Price-Summary [2 pages]. ○ <i>Will be provided on Perusall.</i> <p>4. Assignments:</p> <ul style="list-style-type: none"> ○ Reading Quiz #8. ○ Experiential Learning Activity #5. ○ Topic Application Assignment and Discussion Session for Topic 8.
Module 4: Shaping the economically viable and sustainable future of food	
Weeks 13 & 14	<p>1. <u>Topic 9: Gauging global appetites: how do consumers respond to innovative food technologies?</u></p> <p>2. Summary:</p> <p>The benefits of using genetic modification and editing technologies to improve agricultural productivity have been well-documented, yet the public sentiment remains negative. Using terminologies from institutional economics, behavioral economics, marketing, and psychology, this week will investigate why some consumers hold anti-GMO sentiments and further examine the economics of mandatory versus voluntary GMO food labeling.</p> <ul style="list-style-type: none"> ○ The role of institutional-based trust ○ Varying consumer sentiments toward genetic modification and editing technologies ○ Mandatory and voluntary labeling schemes ○ Alternative meats ○ Examples of economic terms discussed: social capital, trust, asymmetric information, economic incentive, consumer welfare <p>3. Required Readings:</p> <ul style="list-style-type: none"> ○ <i>The Food Police</i>, Chapter 6 “Franken-Fears”, pp. 101-114 [13 pages]. ○ Harmon (2014). A Lonely Quest for Facts on GMOs [8 pages]. <p>4. Optional Readings:</p> <ul style="list-style-type: none"> ○ McCluskey et al. (2018). The Economics and Politics GM Food Labeling [5 pages]. ○ Pew Research Center (2016). Public opinion about genetically modified foods and trust in scientists connected with these foods [website, 30 pages in print]. <p>5. Assignments:</p> <ul style="list-style-type: none"> ○ Reading Quiz #10. ○ Topic Application Assignment and Discussion Session for Topic 10. ○ Country Report Part #4. ○ Country Report Final Presentation.

IV. Student Learning Outcomes (SLOs)

At the end of this course, students will be expected to have achieved the Quest and General Education learning outcomes as follows:

Content: *Students demonstrate competence in the terminology, concepts, theories and methodologies used within the discipline(s).*

- **Distinguish** the basic economic and marketing principles and theories that conceptualize the equilibrium of food supply and demand (S), individual decision-making process characterized with consumer heterogeneity and economic constraint (S), and macro-level international differences in eating patterns, food policies, and trends of sustainable alternatives (S, N). **Assessments:** Quizzes, Concept Mapping, Participation, Reflections, Country Report (N).
- **Identify, describe, and explain** the role of economics in tackling wicked problems that emerged in the global food systems, the interdisciplinary nature of scrutinizing the ways of eating, and the need for an improved understanding of sustainability initiatives and informed consumers on the global scope (Quest 2, S, N). **Assessments:** Quizzes, Concept Mapping, Participation, Reflections, Country Report (N).

Critical Thinking: *Students carefully and logically analyze information from multiple perspectives and develop reasoned solutions to problems within the discipline(s).*

- Critically **analyze** quantitative or qualitative data appropriate for assessing the economic values of food policies and marketing tools that address important issues or challenges regarding eating (e.g., promoting healthy eating and sustainable eating), and **compare** economic and behavioral outcomes of these policies and tools across countries (Quest 2, S, N). **Assessments:** Quizzes, Participation, Reflections, Country Report (N), Experiential Learning Activities.
- Carefully and logically apply theories and analytical tools from multiple disciplines (e.g., economics, marketing, psychology) and **evaluate** the effectiveness of food marketing communications designated to inform decision-making (Quest 2, S) and develop reasoned solutions to problems in the context of a globalized food system (N). **Assessments:** Participation, Reflections, Country Report (N), Experiential Learning Activities.

Communication: *Students communicate knowledge, ideas and reasoning clearly and effectively in written and oral forms appropriate to the discipline(s).*

- **Develop and present**, in terms accessible to an educated public, clear and effective responses to food policies and technology innovation that address the challenges faced by the promotion of healthy eating and sustainability initiatives based on their analysis of primary sources (Quest 2, S). **Assessments:** Experiential Learning Activities (e.g., Food MythBusters).
- Effectively **communicate** in various formats (e.g., **orally, visually, and in writing**) the issues regarding the economics of eating (Quest 2, S). **Assessments:** Reflections, Participation, Country Report, and Experiential Learning Activities.

Connection: *Students connect course content with meaningful critical reflection on their intellectual, personal, and professional development at UF and beyond.*

- **Reflect** on how you, as an individual, as a part of a community, can personally contribute now and in your future professional career to promoting informed eating that supports your personal well-being, as well as the internationally sustainable, economically viable food initiatives (Quest 2). **Assessments:** Reflections, Country Report, Experiential Learning Activities.

V. Quest Learning Experiences

1. Details of Experiential Learning Component

As described in Section II. Graded Work, students will conduct four experiential learning activities throughout the semester: Consumer Food Knowledge Assessment, Food MythBusters, Food Label Quest, and Budget Meal Planning. These activities are conducted and evaluated in different formats; they account for a significant share of students' final grade.

2. Details of Self-Reflection Component

As described in Section II. Graded Work, students are expected to work on three module's self-reflection assignment. Students will reflect on: (1) what they remember and understand, (2) describe the learning experience and how they can apply, analyze, and evaluate what they've learned, (3) articulate how their learning can improve their future actions in both professional and personal development.

VI. Quest Learning Experiences

Attendance Policy

Requirements for class attendance and make-up exams, assignments, and other work in this course are consistent with university policies that can be found at:

<https://catalog.ufl.edu/ugrad/current/regulations/info/attendance.aspx>

Students Requiring Accommodation

The Disability Resource Center coordinates the needed accommodations of students with disabilities. This includes registering disabilities, recommending academic accommodations within the classroom, accessing special adaptive computer equipment, providing interpretation services and mediating faculty-student disability related issues. Students requesting classroom accommodation must first register with the Dean of Students Office. The Dean of Students Office will provide documentation to the student who must then provide this documentation to the Instructor when requesting accommodation.

0001 Reid Hall, 352-392-8565, <https://disability.ufl.edu/>

UF Evaluations Process

Students are expected to provide professional and respectful feedback on the quality of instruction in this course by completing course evaluations online via GatorEvals. Guidance on how to give feedback in a professional and respectful manner is available at <https://gatorevals.aa.ufl.edu/students/>. Students will be notified when the evaluation period opens, and can complete evaluations through the email they receive from GatorEvals, in their Canvas course menu under GatorEvals, or via <https://ufl.bluera.com/ufl/>. Summaries of course evaluation results are available to students at <https://gatorevals.aa.ufl.edu/public-results/>.

University Honesty Policy

As a student at the University of Florida, you have committed yourself to uphold the Honor Code, which includes the following pledge: *“We, the members of the University of Florida community, pledge to hold ourselves and our peers to the highest standards of honesty and integrity.”* You are expected to exhibit behavior consistent with this commitment to the UF academic community, and on all work submitted for credit at the University of Florida, the following pledge is either required or implied: *“On my honor, I have neither given nor received unauthorized aid in doing this assignment.”*

It is assumed that you will complete all work independently in each course unless the instructor provides explicit permission for you to collaborate on course tasks (e.g. assignments, papers, quizzes, exams). Furthermore, as part of your obligation to uphold the Honor Code, you should report any condition that facilitates academic misconduct to appropriate personnel. It is your individual responsibility to know and comply with all university policies and procedures regarding academic integrity and the Student Honor Code. Violations of the Honor Code at the University of Florida will not be tolerated. Violations will be reported to the Dean of Students Office for consideration of disciplinary action. For more information regarding the Student Honor Code, please see: <http://www.dso.ufl.edu/sccr/process/student-conduct-honor-code>.

The Writing Studio

The writing studio is committed to helping University of Florida students meet their academic and professional goals by becoming better writers. Visit the writing studio online at <http://writing.ufl.edu/writing-studio/> or in 2215 Turlington Hall for one-on-one consultations and workshops.

In-Class Recordings

Students are allowed to record video or audio of class lectures. However, the purposes for which these recordings may be used are strictly controlled. The only allowable purposes are (1) for personal educational use, (2) in connection with a complaint to the university, or (3) as evidence in, or in preparation for, a criminal or civil proceeding. All other purposes are prohibited. Specifically, students may not publish recorded lectures without the written consent of the instructor.

A “class lecture” is an educational presentation intended to inform or teach enrolled students about a particular subject, including any instructor-led discussions that form part of the presentation, and delivered by any instructor hired or appointed by the University, or by a guest instructor, as part of a University of Florida course. A class lecture does not include lab sessions, student presentations, clinical presentations such as patient history, academic exercises involving solely student participation, assessments (quizzes, tests, exams), field trips, private conversations between students in the class or between a student and the faculty or lecturer during a class session.

Publication without permission of the instructor is prohibited. To “publish” means to share, transmit, circulate, distribute, or provide access to a recording, regardless of format or medium, to another person (or persons), including but not limited to another student within the same class section. Additionally, a recording, or transcript of a recording, is considered published if it is posted on or uploaded to, in whole or in part, any media platform, including but not limited to social media, book, magazine, newspaper, leaflet, or third party note/tutoring services. A student who publishes a recording without written consent may be subject to a civil cause of action instituted by a person injured by the publication and/or discipline under UF Regulation 4.040 Student Honor Code and Student Conduct Code.

Student Privacy

There are federal laws protecting your privacy with regard to grades earned in courses and on individual assignments. For more information, please see the [Notification to Students of FERPA Rights](#).

Campus Helping Resources - Health and Wellness

- *U Matter, We Care*: If you or someone you know is in distress, please contact umatter@ufl.edu, 352-392-1575, or visit [U Matter, We Care website](#) to refer or report a concern and a team member will reach out to the student in distress.
- *Counseling and Wellness Center*: [Visit the Counseling and Wellness Center website](#) or call 352-392-1575 for information on crisis services as well as non-crisis services.
- *Student Health Care Center*: Call 352-392-1161 for 24/7 information to help you find the care you need, or [visit the Student Health Care Center website](#).
- *University Police Department*: [Visit UF Police Department website](#) or call 352-392-1111 (or 9-1-1 for emergencies).
- *UF Health Shands Emergency Room / Trauma Center*: For immediate medical care call
- 352-733-0111 or go to the emergency room at 1515 SW Archer Road,
- Gainesville, FL 32608; [Visit the UF Health Emergency Room and Trauma Center website](#).

Campus Helping Resources - Academic Resources

- *E-learning technical support:* Contact the [UF Computing Help Desk](#) at 352-392-4357 or via email at helpdesk@ufl.edu.
- *Career Connections Center:* Reitz Union Suite 1300, 352-392-1601. Career assistance and counseling services.
- *Library Support:* Various ways to receive assistance with respect to using the libraries or finding resources.
- *Teaching Center:* Broward Hall, 352-392-2010 or to make an appointment 352- 392-6420. General study skills and tutoring.
- *Writing Studio:* 2215 Turlington Hall, 352-846-1138. Help brainstorming, formatting, and writing papers.
- *Student Complaints On-Campus:* [Visit the Student Honor Code and Student Conduct Code webpage for more information.](#)
- *Online Students Complaints:* [View the Distance Learning Student Complaint Process.](#)

Students experiencing crisis or personal problems that interfere with their general well-being are encouraged to utilize the University's counseling resources. Both the Counseling Center and Student Mental Health provide confidential counseling services at no cost for currently enrolled students. Resources are available on campus for students having personal or lacking clear career and academic goals, which interfere with their academic performance.

If something happens in your personal life that has an impact on your academic life, you must go through the Dean of Students Office (contact below) for additional accommodations. If you are experiencing other forms of distress that do not impact your performance in my class, there are several resources available on campus for students (<http://www.umatter.ufl.edu/>).

Lauren's Promise: I will listen and believe you if someone is threatening you.

Lauren McCluskey, a 21-year-old honors student athlete, was murdered on October 22, 2018, by a man she briefly dated on the University of Utah Campus. We must all take action to ensure this never happens again. Any form of sexual harassment or violence will not be excused or tolerated at the University of Florida.

If you are experiencing sexual assault, relationship violence, or stalking, you can take the following actions:

- If you are in immediate danger, call 911.
- Report it to me, and I will connect you to resources.
- Seek confidential sources of support and help:
 - * [UFPD Office of Victim Services](#): 51 Museum Road, 352-392-5648
 - * [Sexual Assault Recovery Services \(SARS\)](#): Infirmary Building, 352-392-1161
 - * Alachua County Rape Crisis Center (confidential): 352-264-6760

Note: The instructor reserves the right to change the terms and dates stated in this course syllabus at any time. Any changes will be communicated in class and on e-learning as an announcement. It is solely the student's responsibility to stay informed of any changes. By enrolling in this course, you are agreeing to the terms outlined in this syllabus.

I look forward to a productive and rewarding semester with you all! 😊